

**AMENDMENTS TO THE CLAIMS:**

Please amend the claims as follows:

Claims 1-12. (Cancelled)

13. (Previously Presented) A method for the prevention of defective ageing of white wines, wherein, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.

14. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.

15. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast contains at least 1% of glutathione by weight relative to the weight of solids of the yeast.

16. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must.

17. (Previously Presented) The method as claimed in claim 13, wherein the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must.

18. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

19. (Previously Presented) The method as claimed in claim 13, wherein said glutathione-enriched yeast consists at least in part of the yeast inoculated into the must in order to carry out the alcoholic fermentation.

20. (Previously Presented) A fruit juice undergoing fermentation or after fermentation, wherein it comprises an amount of glutathione-enriched yeast which provides at least 3 mg of glutathione per liter of juice.

21. (Previously Presented) The fruit juice as claimed in claim 20, wherein it comprises yeasts enriched in glutathione at more than 0.5% by weight of glutathione relative to the weight of solids of the yeast.

22. (Currently Amended) The fruit juice according to claim 20, wherein ~~the it~~ comprises yeasts enriched in glutathione contain at least 1% by weight of glutathione relative to the weight of solids of the yeast.

23. (Previously Presented) A wine prepared by means of a method as claimed in claim 16.

24. (Previously Presented) A wine produced from a fruit juice according to claim 20.

25. (Previously Presented) Method for preventing the defective aging of wine by means of a provision of glutathione, wherein the glutathione is protected during alcoholic fermentation by its presence in yeast cells, said cells having been enriched in glutathione or naturally rich.

26. (Previously Presented) Method according to claim 25, wherein said glutathione is released into the wine subsequent to fermentation.

27. (Previously Presented) A method for preventing the defective aging of white wine, comprising fermentation yeasts enriched in glutathione.

28. (Previously Presented) The method of claim 15 wherein the yeast contains at least 1.5% of glutathione by weight relative to the weight of solids of the yeast.

29. (Previously Presented) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.3 g/l to 0.7 g/l of must.

30. (Previously Presented) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.5 g/l of must.

31. (Previously Presented) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of at least 5 mg of glutathione per liter of must.

32. (Previously Presented) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of approximately 9 mg of glutathione per liter of must.

33. (Previously Presented) A fruit juice of claim 20, comprising an amount of glutathione-enriched yeast which provides at least 5 mg glutathione per liter of juice.

34. (Previously Presented) A fruit juice of claim 20, comprising an amount of glutathione-enriched yeast which provides approximately 9 mg glutathione per liter of juice.

35. (Previously Presented) The fruit juice according to claim 22, comprising yeasts enriched in glutathione by at least 1.5%, by weight of glutathione relative to the weight of solids of the yeast.

36. (new) The fruit juice according to claim 20, wherein the yeasts enriched in glutathione contain 1.8% by weight of glutathione relative to the weight of solids of the yeast.